

# THE LIBRARY

*reading room / lounge bar / live music  
sweets & treats*

## OPENING TIMES

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Monday 5pm – late

Tuesday 5pm – late

Wednesday 5pm – late

Thursday 5pm – late

Friday 4pm – late

Saturday 4pm – late

Sunday 5pm – late

## BOOKINGS

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To make a reservation please call 04 382 8593

Alternatively email [bookings@thelibrary.co.nz](mailto:bookings@thelibrary.co.nz)

# SWEET

<b>\$15</b>	<b>Lime Mousse &amp; Gin Semifreddo</b> With pistachio sponge & limoncello syrup	<b>\$12</b>	<b>Earl Grey Crème Brulée</b> With driasker biscuit
<b>\$10</b>	<b>Mini Churros</b> Cinnamon sugar coated & served with chocolate sauce	<b>\$19</b>	<b>Chocolate Truffle Tart</b> With raspberry sorbet, vanilla pannacotta & boysenberry & kirsch compote
<b>\$14</b>	<b>Warm Chocolate Pudding</b> With basil custard	<b>\$15</b>	<b>Bread &amp; Butter Pudding</b> With seasonal fruit & fresh cream
<b>\$11</b>	<b>Lemon &amp; Passionfruit Sorbet</b> <i>d/g</i> With blueberry compote	<b>\$13</b>	<b>Iced Nougat Terrine</b> With honey, almonds & raspberry compote
<b>\$15</b>	<b>Honey Poached Pears</b> With ginger pudding & caramel ice cream	<b>\$14</b>	<b>Apricot &amp; Ginger Mousse</b> With vanilla ice cream & a sweet apricot sauce
<b>\$14</b>	<b>Apple Chiboust Tarte</b> With calvados custard	<b>\$30</b>	<b>Tasting Plate for Two</b>

*d = dairy free / g = gluten free*

# SAVOURY

\$5	..... <b>Marinated Olives</b> <i>d/g</i> .....	\$12	..... <b>Blue Cheese Arancini</b> .....
\$7	..... <b>Parmesan &amp; Paprika Pastry Straws</b> .....	\$13	..... <b>Devils on Horseback</b> <i>d/g</i> .....
\$8	..... <b>Bruschetta</b> <i>d</i> On crostini .....	\$9	..... <b>Library Fries</b> <i>d/g</i> With truffle mayonnaise .....
\$11	..... <b>Coconut Coated Haloumi</b> With a spicy apricot sauce .....	\$14	..... <b>Escargot</b> <i>g</i> Snails cooked in garlic butter & parsley .....
\$13	..... <b>Chicken Pâté topped with Port Jelly</b> With pickled onions & cornichons .....	\$14	..... <b>Rare Seared Lamb Skewers</b> <i>g</i> With tzatziki sauce .....
\$14	..... <b>Walnut, Apple &amp; Goats Cheese Parcels</b> With a cider & honey reduction .....	\$18	..... <b>Manuka Smoked Salmon Platter</b> <i>d</i> With caperberries, & horseradish mayonnaise .....

*Gluten free bread is available upon request*

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# CHEESE

<b>\$12</b>	<b>Over the Moon Triple Cream Brie</b> Putaruru Soft & buttery
<b>\$14</b>	<b>Roquefort</b> France Intense & creamy blue
<b>\$11</b>	<b>Neudorf</b> Nelson Nutty & crumbly sheep's milk cheese
<b>\$9</b>	<b>Karikass Mature Gouda</b> Lowburn Smooth, classic style Gouda
<b>\$30</b>	<b>Cheeseboard</b> All of the above cheeses & accompaniments

*Cheeses can be served with gluten free bread upon request*

# DESSERT WINES

GLASS	BOTTLE	
<b>\$13</b>	<b>\$52</b>	<b>Johner Noble Pinot Noir '09</b> Gladstone Unique & subtly spicy
<b>\$14</b>	<b>\$56</b>	<b>TW Botrytis Viognier '08</b> Gisborne Intense & honeyed
<b>\$15</b>	<b>\$60</b>	<b>Fromm Late Harvest Gewurztraminer '09</b> Marlborough Exquisitely rich & flavoursome
<b>\$12</b>	<b>\$48</b>	<b>Alpha Domus Leonarda Late Harvest Semillon '10</b> Hawkes Bay Luscious & tropical

# COGNAC

- .....
- \$12 Courvoisier VS**  
Elegant & harmonious
- .....
- \$15 Hennessy Privilege VSOP**  
Smooth & sophisticated
- .....
- \$20 Martell Cordon Bleu**  
Voluptous & juicy
- .....
- \$25 Remy Martin XO**  
Fine & fragrant
- .....
- \$40 Delamain Reserve de la Famille  
Grande Champagne**  
Extremely old & rare
- .....

# PORT & SHERRY

- .....
- \$10 Quinta De La Rosa Ruby Port**  
Young, fruity & vibrant
- .....
- \$12 Graham's Fine Tawny Port**  
Dry, elegant & smooth
- .....
- \$15 Krohn Colheita Port 1997**  
A rare & special treat
- .....
- \$10 Tio Pepe Fino Sherry (dry)**  
Crisp, dry & nutty
- .....
- \$14 Valdespino Pedro Ximenez  
Viejo Sherry (sweet)**  
Syrupy with hints of chocolate & mocha
- .....

# CHAMPAGNE

GLASS BOTTLE .....

**\$10**      **House Sparkling**  
Light & easy drinking

.....  
**\$70**      **Pelorous**  
Marlborough  
Toasty, creamy & long

.....  
**\$80**      **Veuve Clicquot Brut** (half bottle)  
Riems, France  
Elegance & finesse

.....  
**\$90**      **Bollinger Special Cuvee** (half bottle)  
Ay, France  
Robust, masculine & savoury

BOTTLE .....

**\$150**      **Gosset Grande Reserve**  
Ay, France  
Gorgeously creamy & complex

.....  
**\$175**      **Philipponnat Royale Reserve**  
Mareuil-sur-Ay, France  
Sumptuously rich & intense

.....  
**\$250**      **Laurent-Perrier Cuvee Rosé**  
Tours-sur-Marne, France  
Exquisite, the epitome of pleasure

.....  
**\$375**      **Dom Pérignon '02**  
Épernay, France  
Outstanding, rich, deep & delicious

.....

# HOUSE FAVOURITES

*A selection of our favourite mixed drinks*

\$12



.....  
**Dancing Shoes**

Vodka, pomegranate syrup & fresh mint topped with sparkling mineral water  
.....

\$13



.....  
**Gambatte**

Kubota Sake & plum wine served straight up with a black doris plum  
.....

\$14



.....  
**Peach Mule**

Peach Vodka, bitters, fresh lime & mint, topped with gingerbeer  
.....

\$15



.....  
**French 75**

Gin, lemon juice & sugar topped with sparkling wine  
.....

\$14



.....  
**Golddigger #3**

Vodka, fresh mint, watermelon syrup & lemon juice smashed together & served over ice  
.....

\$13



.....  
**Old Fashioned**

Makers Mark Bourbon, bitters & sugar stirred with ice & a lick of orange rind  
.....

\$13



.....  
**Randy Savage**

Rum, pineapple juice & fresh lime shaken together with gingerbread syrup  
.....

\$14



.....  
**Bloody Maria**

Tequila, orange juice, tomato juice, hot sauce, salt & pepper & a slice of cucumber  
.....

# LUXURY COCKTAILS

*A selection of our more avant-garde cocktails*

\$16



.....  
**First Class to Paris**

French Brandy, sugar, bitters & a Pinot Noir infused cherry topped with sparkling wine

.....

\$19



.....  
**White Chocolate & Rose Martini**

Vodka, Crème de Cacao Blanc, lemon bitters & rose syrup garnished with a sweet, seductive surprise

.....

\$16



.....  
**Hombrecito**

Rum, fresh limes & sugar shaken together & served short over ice with a cinnamon sugar rim

.....

\$23



.....  
**Lower Hutt Lemon Meringue**

Vanilla Vodka, lemon curd & lemon juice shaken together & topped with a French meringue

.....

\$18



.....  
**New Gypsy Love Potion**

Rose syrup, Russian Vodka & a splash of Absinthe shaken with black doris plum & cranberry juices

.....

\$18



.....  
**Coronation Street**

Gin, Ginger Wine, a splash of lemon juice, lime & mint served in a highball topped with gingerale

.....

\$17



.....  
**Watermelon Margarita**

Tequila, watermelon syrup, lemon juice & fresh lime smashed together & served up with a little salt

.....

\$30



.....  
**Drunken Pirates Tropical Grog\***

Lots & lots of rum, velvet falernum, port, fresh limes & pineapple juice served in a big tall mug

.....

*\*Limited to three per person per evening*

# WHITE WINE

GLASS	BOTTLE	
<b>\$8</b>		<b>House White</b> Crisp & refreshing
<b>\$12</b>	<b>\$48</b>	<b>Maui Sauvignon Blanc '11</b> Marlborough Vibrant & tropical
<b>\$14</b>	<b>\$56</b>	<b>Willy Gisselbrecht Pinot Gris '10</b> Alsace, France Opulent & rich
<b>\$13</b>	<b>\$52</b>	<b>Whitehaven Chardonnay '09</b> Marlborough Full & creamy
<b>\$11</b>	<b>\$44</b>	<b>Hawkshead Riesling '10</b> Central Otago Elegant & zesty

# RED WINE

GLASS	BOTTLE	
<b>\$8</b>		<b>House Red</b> Warm & easy drinking
<b>\$11</b>	<b>\$44</b>	<b>Estola Reserva '04</b> La Mancha, Spain Mature & seductive
<b>\$15</b>	<b>\$60</b>	<b>Frizzell Pinot Noir '09</b> Central Otago Dark & lush
<b>\$14</b>	<b>\$56</b>	<b>Don David Reserve Tannat '09</b> Mendoza, Argentina Rich & chocolatey
<b>\$13</b>	<b>\$52</b>	<b>Conviviale Primitivo '10</b> Puglia, Italy Light & fruity

# FINE & RARE WINES

*A selection of truly exceptional wines*

BOTTLE .....

**\$150 Felton Road 'Block 5' Pinot Noir '04**

Central Otago

Layered with dark fruit, oak & spice

.....

**\$110 Marc Bredif Vouvray '88**

Loire Valley, France

Intense & stunning aged white

.....

**\$250 Stonyridge Larose '02**

Waiheke Island

Blackberry, plum, tar & earth

.....

**\$120 Alain Graillot Crozes-Hermitage**

**La Guiraud '03**

Northern Rhone, France

Delicious spice & depth of fruit

.....

BOTTLE .....

**\$130 Church Road 'Tom' Chardonnay '09**

Hawke's Bay

Rich, complex & textural

.....

**\$90 Stag's Leap Petite Syrah '05**

Napa Valley, United States

Juicy with spice & mocha notes

.....

**\$60 Quinta Mattos Touriga Franca Reserva '03**

Douro, Portugal

Exquisitely deep & flavoursome

.....

**\$95 Cloudy Bay 'Te Koko'**

**Sauvignon Blanc '07**

Marlborough

Unique & alternative style

.....

# SINGLE MALTS

.....	
\$15	<b>Aberlour A'Bunadh Cask Strength</b>
.....	
\$13	<b>The Glenlivet 12yr</b>
.....	
\$15	<b>Laphroiaig 10yr</b>
.....	
\$16	<b>Auchentoshan Three Wood</b>
.....	
\$14	<b>Macallan 12yr</b>
.....	
\$20	<b>Glenfiddich Ancient 18yr</b>
.....	
\$19	<b>Dalmore 1263 King Alexander III</b>
.....	
\$18	<b>Highland Park 18yr</b>
.....	
\$25	<b>Ardbeg Supernova</b>
.....	
\$50	<b>Balblair Vintage 1975</b>
.....	

# BEER

TAP	BOTTLE	.....
\$8		<b>Stoke Lager</b>
		Nelson
		.....
	\$12	<b>Hoegaarden White</b>
		Belgium
		.....
	\$9	<b>Tuatara Pilsner</b>
		Wellington
		.....
	\$11	<b>Yebisu</b>
		Japan
		.....
	\$9	<b>Steinlager Pure</b>
		Auckland
		.....
	\$14	<b>Emerson's Bookbinder</b>
		Dunedin
		.....
	\$10	<b>Coopers Best Extra Stout</b>
		Australia
		.....
	\$8	<b>Amstel Light</b>
		Netherlands
		.....

# TEA, COFFEE & HOT CHOCOLATE

\$4	..... <b>English Breakfast</b> Full bodied & strong .....
\$4	..... <b>Organic Earl Grey</b> Rich with citrus & bergamot .....
\$4	..... <b>Rose &amp; French Vanilla</b> A seductive & delicious combination .....
\$4	..... <b>Egyptian Chamomile</b> Calming with a delicate apple flavour .....
\$4	..... <b>Red Star Fruit Infusion</b> Refreshing & tropical fruit infusion .....
\$4	..... <b>Pure Peppermint</b> Uplifting & aromatic .....
\$4	..... <b>Lung Ching Chinese Green</b> Mellow & slightly sweet .....

\$4	..... <b>Coffee</b> Served as you wish, decaf not available .....
\$12	..... <b>Special Coffee</b> Your favourite tippie, coffee & whipped cream .....
\$5	..... <b>Hot Chocolate</b> With a fluffy marshmallow .....
\$12	..... <b>Rum Hot Chocolate</b> With cinnamon & whipped cream .....

*A selection of Juices, Sodas & Sparkling  
Mineral Water is always available*

# NON-ALCOHOLIC COCKTAILS

\$8



.....  
**Iced Peach Tea**

Peach Tea served over ice with seasonal fruits  
.....

\$8



.....  
**Virgin Mule**

Fresh lime & mint, topped with gingerbeer  
.....

\$8



.....  
**Pansy**

Pineapple & cranberry juices, shaken with  
passionfruit syrup  
.....

\$8



.....  
**Watermelon Cooler**

Watermelon syrup, apple juice, lime & mint  
.....

*A selection of Juices, Sodas & Sparkling  
Mineral Water is always available*